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Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE · WASHINGTON, D.C. 20250

35TH YEAR

MARCH 27, 1978

FOOD CLIPS

Knowing the standards of identity for meat and poultry products can help consumers know what's in the package by knowing how to read the label. Under its meat and poultry inspection program, the U.S. Department of Agriculture specifies how much meat or poultry a product must contain before the name of that product can be used on the label. Reading the label helps in comparing the meat content of different products, and can be useful in menu planning. All percentages of meat in the following examples are fresh uncooked weight unless otherwise indicated.

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Products labeled "beef with gravy" must contain at least 50 percent cooked beef; "gravy with beef," at least 35 percent cooked beef.

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A product labeled "bacon and tomato spread" must contain at least 20 percent cooked bacon, according to USDA standards.

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If a baby food is labeled "high meat dinner," it must contain at least 26 percent meat. A "meat and broth" product must be at least 61 percent meat. "Vegetable and meat" on the label means the product contains a minimum of 8 percent meat.

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ALMOST ALL ABOUT---BARLEY

Barley, grown in nearly every country of the world, is one of the four major feed grains produced in the United States. Production here averages about 400 million bushels annually.

Domestically, use of barley malt for production of alcohol and alcoholic beverages has increased about 60 percent since the midfifties, while feed use and exports have fluctuated a great deal. Food use of barley has increased slightly over time, and generally reflects population growth. Seed use has decreased since the late fifties because less barley is being grown.

Barley, believed to be one of the first grains grown by man, has a wide ecological range. It's cultivated in areas of permanently frozen subsoil in the Arctic Circle and on the tropical plains of India.

Archeologists have found clay tablets more than 8,000 years ago depicting the brewing of beer. Barley kernels found in sites inhabited 5,000 B.C. are practically identical to the barley now harvested in the same regions.

Barley was probably sown for the first time in the United States in 1602 on Martha's Vineyard and Elizabeth Islands. In 1611, the colonists of the London Company were cultivating it in Virginia. By the middle of the 17th century, barley had become an important crop in the New World.

Production of barley increased as the country settled. By 1796, it was

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USDA 812-78

REDUCING AIR POLLUTION

----NATURE'S WAY

Trees provide beauty and the shade, but they also absorb pollutants from the air decreasing the amount of pollutants and their effect on humans.

A recent publication by the U.S. Department of Agriculture's Forest Service explains that trees absorb some pollutants in their natural life process. Pores in the leaves open to take in carbon dioxide, which is converted to food, and then release oxygen. While these pores are open, other elements, including some pollutants, may enter.

Deciduous trees, with their larger leaves may appear to be better air cleansers than conifers such as pines and firs, but conifers keep their greenery all year and may have more leaf surface area.

The three biggest contributors to air pollution are sulphur dioxide, which comes from burning fossil fuels; fluorides, from certain manufacturing wastes; and ozone, from automobile and industrial exhausts.

Trees can help reduce the amount of pollution in the air, but the best place to fight pollution is still at its source.

Copies of the publication "Help Trees Help Clean the Air", are available from the Publications Office, GPA, U.S. Department of Agriculture, Washington, D.C. 20250.

ALMOST ALL ABOUT--BARLEY (CON'T)

the leading agricultural product of Rhode Island. At that time, barley was used primarily for brewing purposes, and to a lesser degree as a livestock feed. In years of wheat scarcity, barley flour was used to make bread.

ABOUT

YOU

'n'

ME

Cynthia Peterson will continue as food editor for Food Executive magazine as well as serving as new managing editor.....Linda Webb, a nutritionist, has replaced Hazel Schoenberg in The Institute at Good Housekeeping magazine....Gail Wood, new health editor at Harper's Bazaar in New York City, is also a microbiologist and will include food topics in her health section...Annual meeting of the Society of Nutrition Education will be in Minneapolis, Minn. July 16-19....Women's Institute for Freedom of the Press will meet April 1-2 at the National Press Club, Washington, D.C....Lisa Halvorsen, editorial assistant for the Extension Service at the University of Vermont, has been promoted to press-radio editor.....Holly Miller, instructional media specialist, is new at Kansas State.....National Educational Press meeting is slated in Washington, D.C. on May 18-19.....Secretary of Agriculture Bob Bergland will greet the National Federation of Press Women at a National Press Club reception April 21 prior to a weekend workshop...National Oceans Week will be celebrated April 16-23 on the Washington, D.C., waterfront...A reception for food editors is planned April 18 featuring little known sea food delicacies developed by sea grant college divisions.

NEW PUBLICATION

"Family Food Buying", Home Economics Research Report Number 37, is available for 70 cents from the Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. It lists food in commonly purchased units, describes their preparation and gives facts on the amount of food to buy for a designated number of people.